

Findings of this study

Without artificial ripening agents, Ambul banana ripening can be accelerated by Blue and Yellow colour combination and Blue and Red colour combination when compared with dark conditions. Colour combination treatments can be used to improve nutritional qualities of stored ambul banana (Ascorbic Acid). And also in vitro microbial growth on stored banana can be suppressed.

Content of the abstract

Mature green Ambul banana ripening can be accelerated by colour combination treatments when compared with dark conditions because faster yellowing, high fresh weight loss %, increased Total Soluble Solid content, lower pH values were recorded. Colour combination treatments can be used to improve nutritional qualities of stored ambul banana (Ascorbic Acid). The in vitro microbial growth on stored banana can be suppressed. Blue and Yellow colour combination showed the highest preference for peel colour, aroma and texture in mouth and Blue and Red colour combination showed the highest preference for taste and appearance.